



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Doughnut

ORANGE CREAM DOUGHNUT – VEGAN

YEAST CONC. RECIPE

INGREDIENTS

Group 1

| Ingredient | KG | % |
|-----------------------------------|--------|--------|
| Wheat flour | 10.000 | 100.00 |
| <u>Yeast Doughnut Concentrate</u> | 5.000 | 50.00 |
| Yeast | 0.600 | 6.00 |
| Water | 7.500 | 75.00 |
| Total Weight: 23.100 | | |

Yield: 462 doughnuts

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Dough temperature should be 23-26°C.
4. Scale at 50g and place onto wire tray.
5. Retard overnight or place in fridge for 30+ minutes.
6. Remove from retarder and recover dough temperature.
7. Prove for 20-25 minutes at a controlled temperature of 38°C, 80% relative humidity.

8. Dry prove for 25 minutes, covered with plastic (this stops the doughnuts wrinkling back).
9. Fry at 190°C for 75-90 seconds each side.
10. Pipe [RTU Orange Cream Filling](#) into the centre.

PASTE CONC. RECIPE

INGREDIENTS

Group 1

| Ingredient | KG | % |
|--|--------|--------|
| Wheat flour | 10.000 | 100.00 |
| Doughnut Paste Concentrate | 1.625 | 16.25 |
| Yeast | 0.400 | 4.00 |
| Water | 5.875 | 58.75 |
| Total Weight: 17.900 | | |

Yield: 358 doughnuts

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Dough temperature should be 23-26°C.
4. Scale at 50g and place onto wire tray.
5. Retard overnight or place in chill for 120+ minutes.
6. Remove from retarder and recover dough temperature.
7. Prove for 25-30 minutes at 38°C, 80% relative humidity.
8. Dry prove for 25 minutes (this stops the doughnuts wrinkling back).
9. Fry at 190°C for 90-100 seconds each side.
10. Pipe [RTU Orange Cream Filling](#) into the centre.